

FBP30421 Certificate III in Bread Baking

DESCRIPTION

This qualification describes the skills and knowledge of a bread baker who bakes bread products working in a commercial baking environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

Infection control, including COVID-19 measures and the associated restrictions, have been implemented, to ensure the safety and well-being of students, lecturing staff and the wider community.

ELIGIBILITY/ENTRY REQUIREMENTS

This course is for apprentices who have a Training Agreement (Apprenticeship) with an employer.

There are no entry requirements for this qualification, although a basic level of maths and English is required. All students will need to complete a language, literacy and numeracy (LLN) assessment to show that they have an appropriate level of LLN skills to participate successfully in the course and to identify any support needs.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
CDU Palmerston Campus	This program is delivered over the period of 2 semesters (1 year) Delivery will consist of training blocks of 1 – 2 weeks.	Face-to-face delivery with theory and practical components. Practical delivery will be undertaken in the CDU training bakery. Students will be required to undertake some work in their own time.

* Duration will vary depending upon how long a student takes to reach the required competency level.

2023 FEES

This course is free for students who are eligible and receive an NT Domestic Subsidised place or \$22,000.00 for Domestic Full fee places.

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students, so contact us now to secure your place for 2023.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [VET Fees and Payments](#).

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

RESOURCES

Students are issued with the required learning and assessment materials for each unit.

UNIFORMS

A complete, clean laundered and ironed uniform, and correct footwear must be worn at all times while attending class.

Uniform requirements:

- 2 x Bakers Beret
- 2 x White Bib Apron
- 2 x White Bakers Long Pants
- 2 x White Bakers Shirt or Polo Shirt
- 1 x Closed in Work Footwear

TOOLS OF TRADE

Students will be required to bring their own tools of trade to use in the Bakery during practical lessons. Below is an indication of equipment needed. Sizes of knives and pallet knives do not need to be exact:

- Crank Handled Pallet Knife 25 cm
- Piping Nozzle – Star Tube Set
- Piping Nozzle - Plain Tube Set
- Pocket Thermometer LCD
- Plastic Dough Scrapers x 3
- Piano Whisk 30 cm
- Pastry Brush
- Aluminium Ingredient Scoop 200 ml x 2
- Kitchen Scissors
- Pizza Cutter Wheel
- Cooks Knife 19 – 25 cm
- Serrated Edge Cake Knife 25 cm
- Paring Knife (straight blade)
- Paring Knife (serrated blade)
- Vegetable Peeler
- Electronic Timer
- Standard Calculator
- Toolbox (sufficient to fit in locker)
- Padlock for Toolbox

Tools must be kept clean and sharp in a safe, hygienic carry case or knife roll. All tools, uniforms etc. must be clearly identified by engraving or pen.

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include, but are not limited to FBP30521 Certificate III in Baking, FBP30321 Certificate III in Cake and Pastry and FBP40221 Certificate IV in Baking

Possible occupations relevant to this qualification include:

- Bread maker

QUALIFICATION CONTENT

To achieve FBP30421 Certificate III in Bread Baking a total of fourteen (14) units of competency must be completed comprising nine (9) core and five (5) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

FBPFSY2002	Apply food safety procedures
FBPOPR2069	Use numerical applications in the workplace
FBPRBK3005	Produce basic bread products
FBPRBK3006	Produce savoury bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3014	Produce sweet yeast products
FBPRBK3015	Schedule and produce bread production
FBPRBK3018	Produce basic artisan products
FBPWHS2001	Participate in work health and safety processes

ELECTIVE UNITS

FBPRBK3008	Produce sponge cake products
FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3016	Control and order bakery stock
FBPRBK4001*	Produce artisan bread products
FBPRBK3011*	Produce frozen dough products

**Prerequisite - FBPRBK3005 Produce basic bread products*

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support](#).

CONTACT DETAILS

E. student.central@cdu.edu.au
T. 1800 061 963 (free call)

W. <https://www.cdu.edu.au/study/essentials>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.